

## 1 CLAIMS:

- 2
- 3 1. A method for producing a pH enhanced comminuted meat composition, the method
- 4 including the steps of:
- 5 (a) increasing the moisture content of a comminuted meat composition to produce a
- 6 moisture enhanced meat composition, the comminuted meat made up at least
- 7 partially of small comminuted meat pieces; and
- 8 (b) producing an ammonium hydroxide solution in the comminuted meat
- 9 composition.
- 10
- 11 2. The method of Claim 1 further including the step of applying mechanical action to the
- 12 moisture enhanced meat composition after producing the ammonium hydroxide solution
- 13 in the comminuted meat composition.
- 14
- 15 3. The method of Claim 2 wherein the steps of increasing the moisture content in the
- 16 comminuted meat and producing the ammonium hydroxide solution in the comminuted
- 17 meat composition comprises the step of adding a solution of ammonium hydroxide to
- 18 the comminuted meat composition.
- 19

- 1     4.     The method of Claim 1 wherein the step of increasing the moisture content of the  
2           comminuted meat composition includes adding water to the comminuted meat  
3           composition.  
4
- 5     5.     The method of Claim 4 wherein the step of producing the ammonium hydroxide  
6           solution in the comminuted meat composition includes contacting a surface of the  
7           moisture enhanced meat composition with ammonia gas.  
8
- 9     6.     The method of Claim 5 further including step of applying a mechanical action to the  
10          moisture enhanced meat composition after producing the ammonia hydroxide solution  
11          in the meat composition.  
12
- 13    7.     The method of Claim 1 wherein the moisture enhanced meat composition includes  
14          seasonings and wherein the step of producing the ammonia hydroxide solution in the  
15          comminuted meat composition increases the pH of the moisture enhanced meat  
16          composition to a pH above approximately 7.0.  
17
- 18    8.     The method of Claim 1 wherein moisture enhanced meat composition does not include  
19          seasonings and the step of producing the ammonium hydroxide solution in the  
20          comminuted meat composition raises the pH of the moisture enhanced meat  
21          composition to the pH no greater than approximately 7.0.

- 1        9.        The method of Claim 2 further including the steps of:
- 2                (a)        placing the moisture enhanced meat composition into a desired shape after
- 3                        producing the ammonium hydroxide solution in the comminuted meat
- 4                        composition and after applying mechanical energy to the meat composition; and
- 5                (b)        setting the meat product in that desired shape.
- 6
- 7        10.        The method of Claim 9 wherein the step of placing the moisture enhanced meat
- 8                composition into a desired form includes containing the meat composition in a flexible
- 9                container and placing the flexible container in a mold to force the meat composition into
- 10                the desired shape.
- 11
- 12        11.        The method of Claim 10 wherein the step of setting the moisture enhanced meat
- 13                composition in the desired shape comprises heating the moisture enhanced meat
- 14                composition to at least partially cook the composition.
- 15
- 16        12.        A method of producing a pH enhanced comminuted meat composition, the method
- 17                including the steps of:
- 18                (a)        adding water to a mass of comminuted meat to produce a moisture enhanced
- 19                        meat composition, the comminuted meat being made up at least partially of
- 20                        small comminuted meat pieces;

(b) placing ammonia gas in contact with the moisture enhanced meat composition;

and

(c) applying mechanical action to the meat composition after placing ammonia gas in contact with the meat composition.

13. A method of producing a pH enhanced comminuted meat composition, the method including the steps of:

(a) adding ammonia hydroxide solution to a mass of comminuted meat, the comminuted meat being made up at least partially of small comminuted meat pieces; and

(b) applying mechanical action to the comminuted meat after adding the ammonium hydroxide solution.

14. A meat product produced by:

(a) increasing the moisture content of a mass of comminuted meat composition to produce a moisture enhanced meat composition, the comminuted meat being made up at least partially of small comminuted meat pieces;

(b) producing an ammonium hydroxide solution in the comminuted meat composition;

- 1 (c) applying mechanical action to the moisture enhanced meat composition after  
2 producing the ammonium hydroxide solution in the comminuted meat  
3 composition; and  
4 (d) setting the moisture enhanced meat composition in a desired form.  
5

6 15. The method of Claim 14 wherein the steps of increasing the moisture content in the  
7 comminuted meat and producing the ammonium hydroxide solution in the comminuted  
8 meat composition comprises the step of adding a solution of ammonium hydroxide to  
9 the comminuted meat composition.  
10

11 16. The method of Claim 14 wherein the step of increasing the moisture content of the  
12 comminuted meat composition includes adding water to the comminuted meat  
13 composition.  
14

15 17. The method of Claim 16 wherein the step of producing the ammonium hydroxide  
16 solution in the comminuted meat composition includes contacting a surface of the  
17 moisture enhanced meat composition with ammonia gas.  
18

19 18. The method of Claim 17 further including step of applying mechanical action to the  
20 moisture enhanced meat composition after producing the ammonia hydroxide solution  
21 in the comminuted meat composition.

- 1 19. The method of Claim 14 wherein the moisture enhanced meat composition includes  
2 seasonings and wherein the step of producing the ammonia hydroxide solution in the  
3 comminuted meat composition increases the pH of the moisture enhanced meat  
4 composition to a pH above approximately 7.0.  
5
- 6 20. The method of Claim 14 wherein moisture enhanced meat composition does not include  
7 seasonings and the step of producing the ammonium hydroxide solution in the  
8 comminuted meat composition raises the pH of the moisture enhanced meat  
9 composition to the pH no greater than approximately 7.0.  
10
- 11 21. A method for producing a pH enhanced comminuted meat composition, the method  
12 including the steps of:  
13 (a) increasing the moisture content of a comminuted meat composition to produce a  
14 moisture enhanced meat composition, the comminuted meat composition being  
15 made up of small comminuted meat pieces;  
16 (b) producing an ammonium hydroxide solution in the comminuted meat  
17 composition;  
18 (c) applying mechanical action to the moisture enhanced meat composition after  
19 producing the ammonium hydroxide solution in the comminuted meat  
20 composition; and

1 (d) combining the moisture enhanced meat composition with a meat composition  
2 including large comminuted meat pieces.  
3

4 22. A method for producing a pH enhanced comminuted meat composition, the method  
5 including the steps of:

6 (a) adding ammonia to a comminuted meat to produce an ammoniated meat  
7 composition, the comminuted meat made up at least partially of small  
8 comminuted meat pieces; and

9 (b) adding water to the ammoniated meat composition.  
10

11 23. The method of Claim 22 further including the step of applying mechanical action to the  
12 ammoniated meat composition and added water.  
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